

Global Food Losses and Food Waste

1.3 billion ton
(1 300 000 000 000 kg)



Agriculture and
Consumer Protection
Department

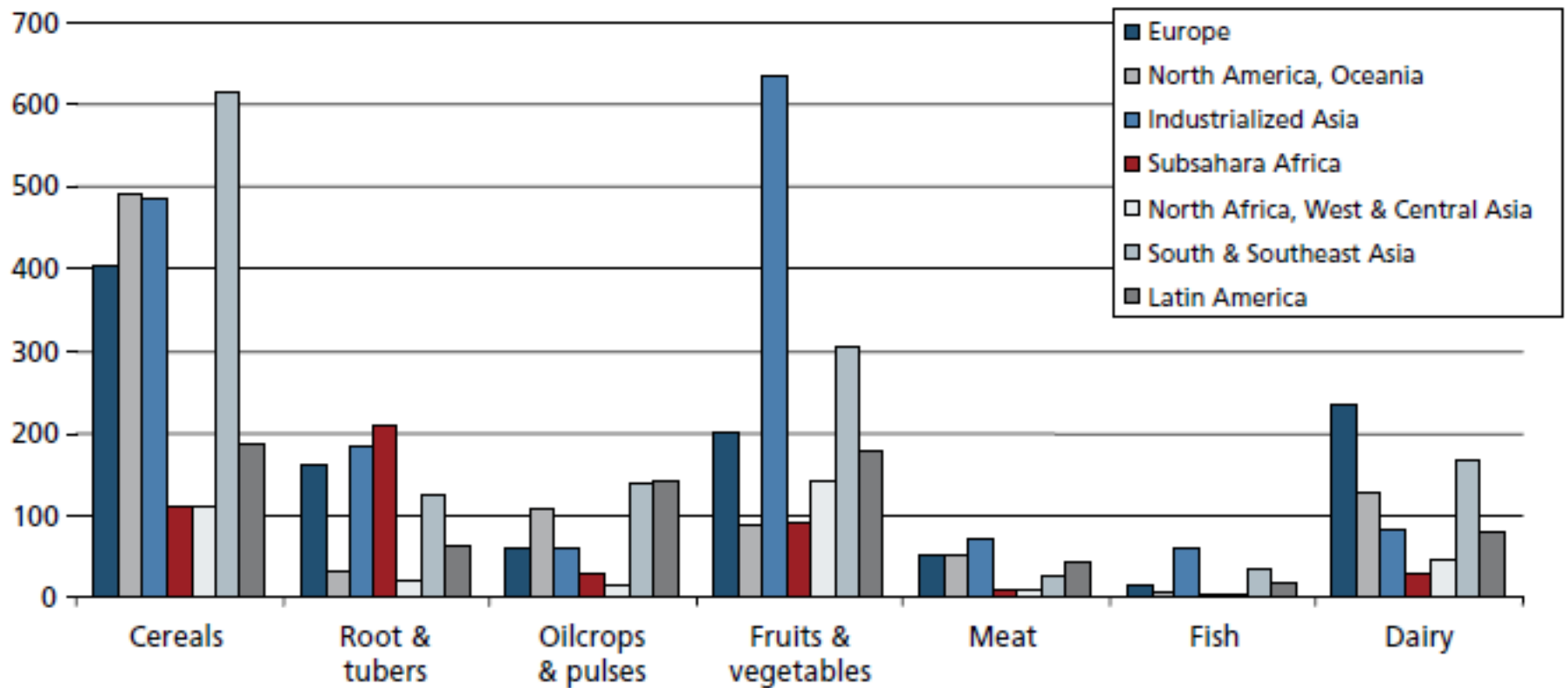


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Division
25 years work on
Postharvest loss reduction
and
Prevention of food losses

1. Extent of food losses and waste
2. Causes and prevention of food losses and waste
3. FAO food loss reduction strategy and programme

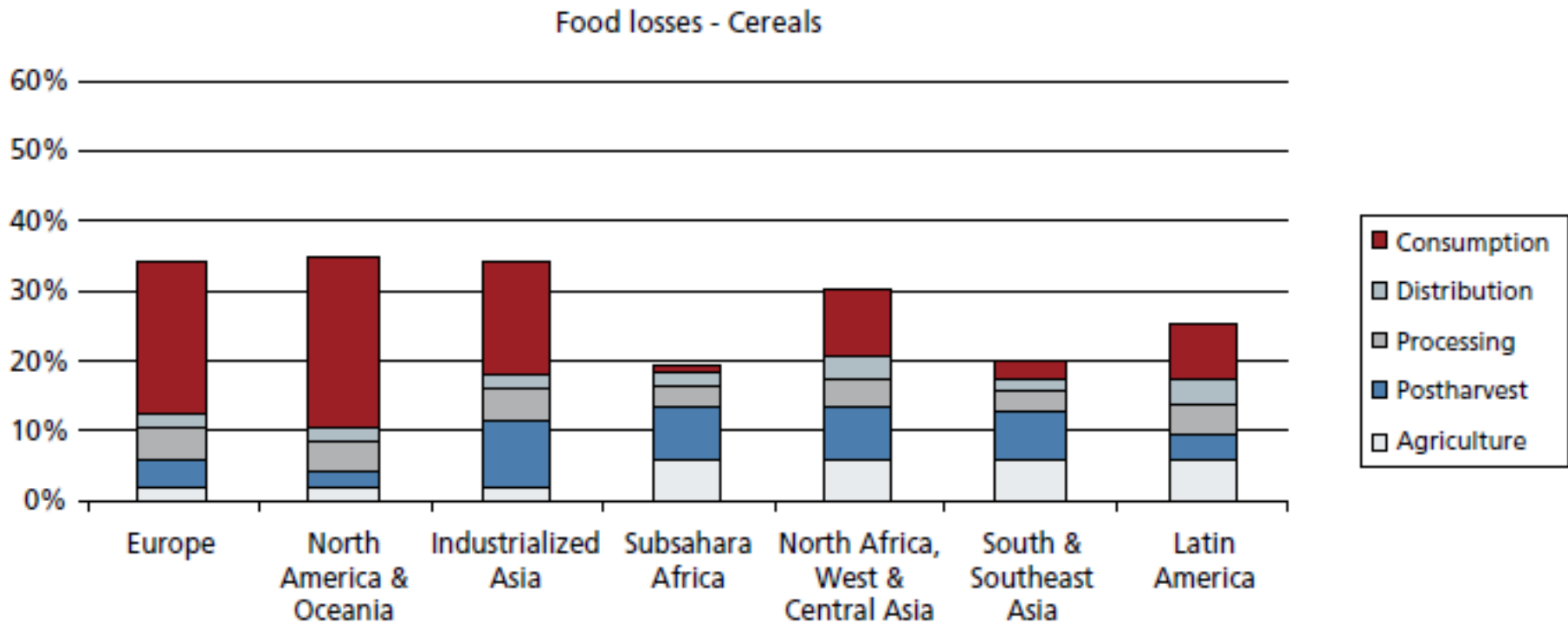
1. Extent of food losses and waste

Figure 1. Production volumes of each commodity group, per region (million tonnes)



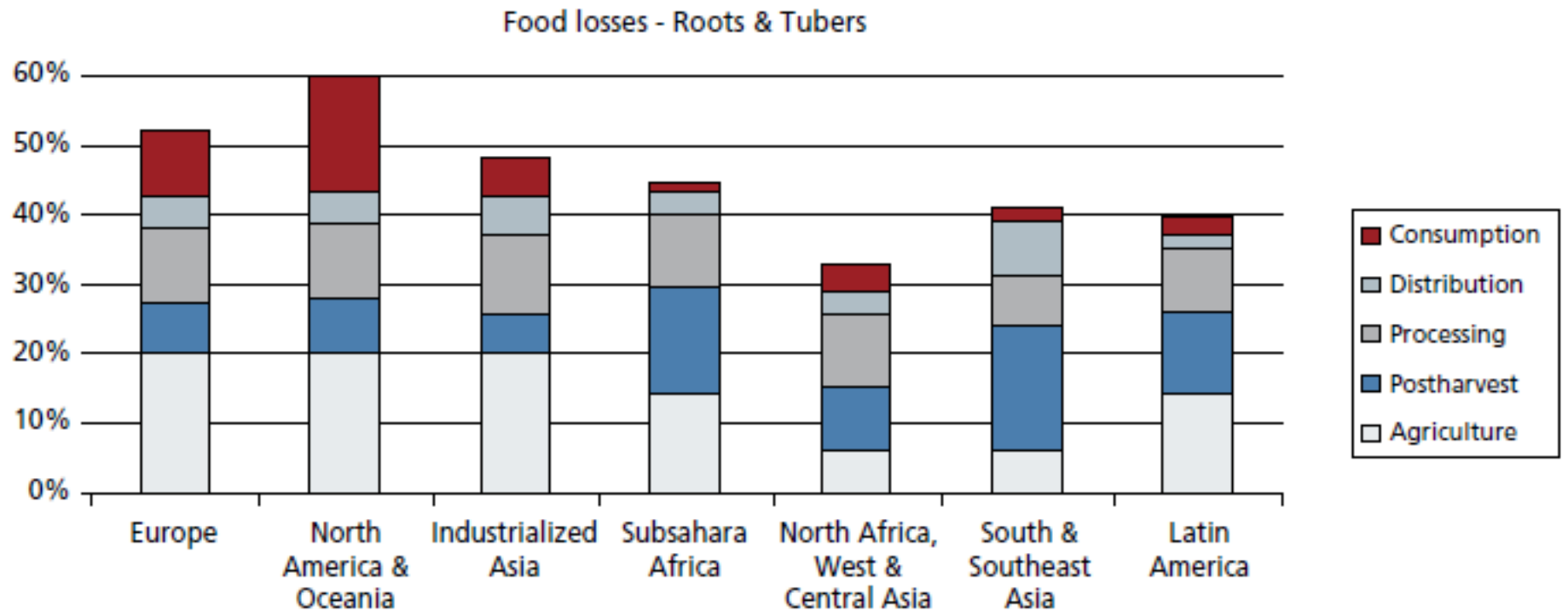
1. Extent of food losses and waste CEREALS

Figure 3. Part of the initial production lost or wasted, at different FSC stages, for cereals in different regions

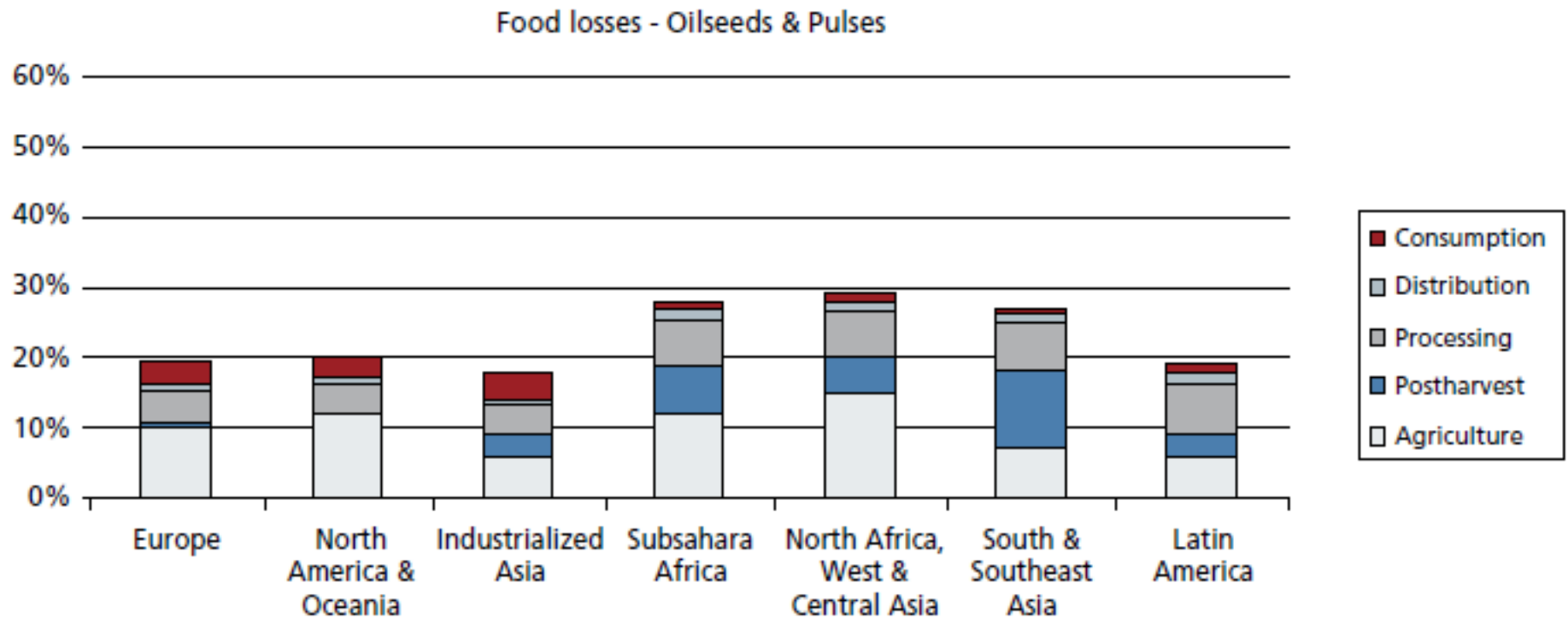


1. Extent of food losses and waste - ROOTS & TUBERS

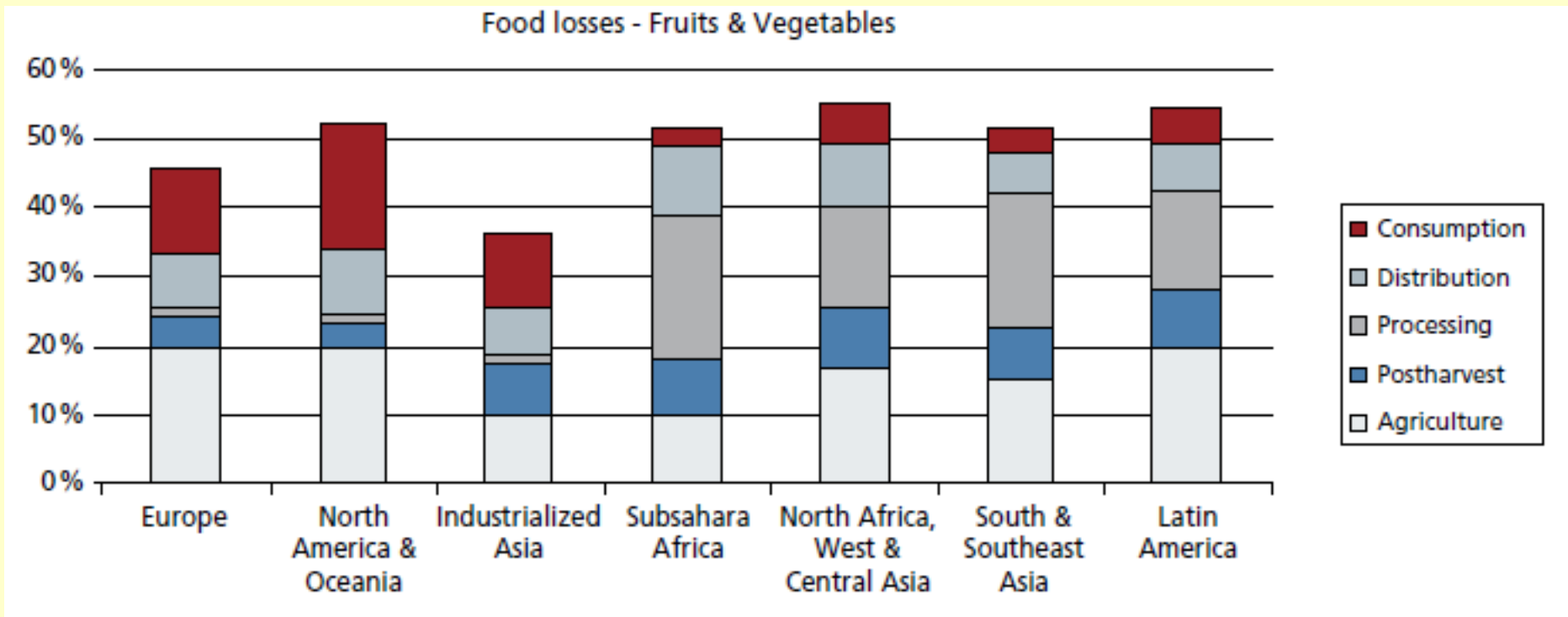
Figure 4. Part of the initial production lost or wasted at different stages of the FSC for root and tuber crops in different region



1. Extent of food losses and waste - OILSEEDS & PULSES

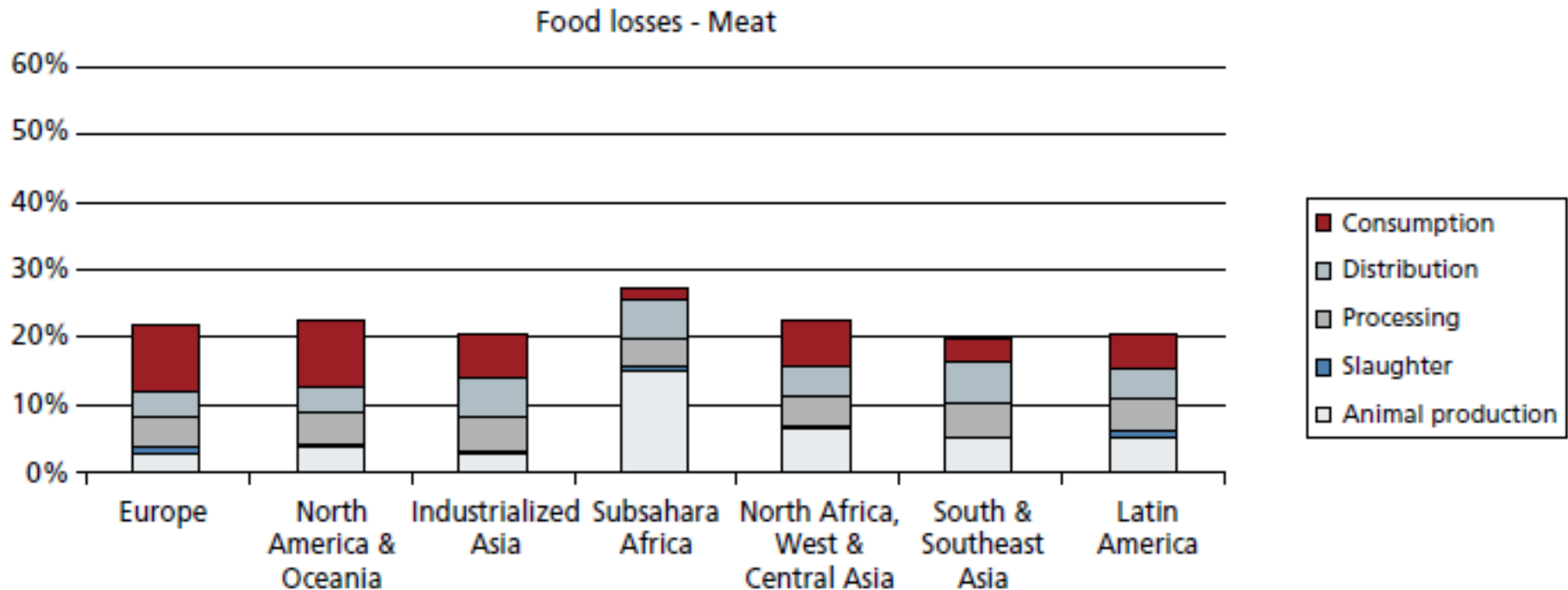


1. Extent of food losses and waste - FRUITS & VEGETABLES



1. Extent of food losses and waste - MEAT PRODUCTS

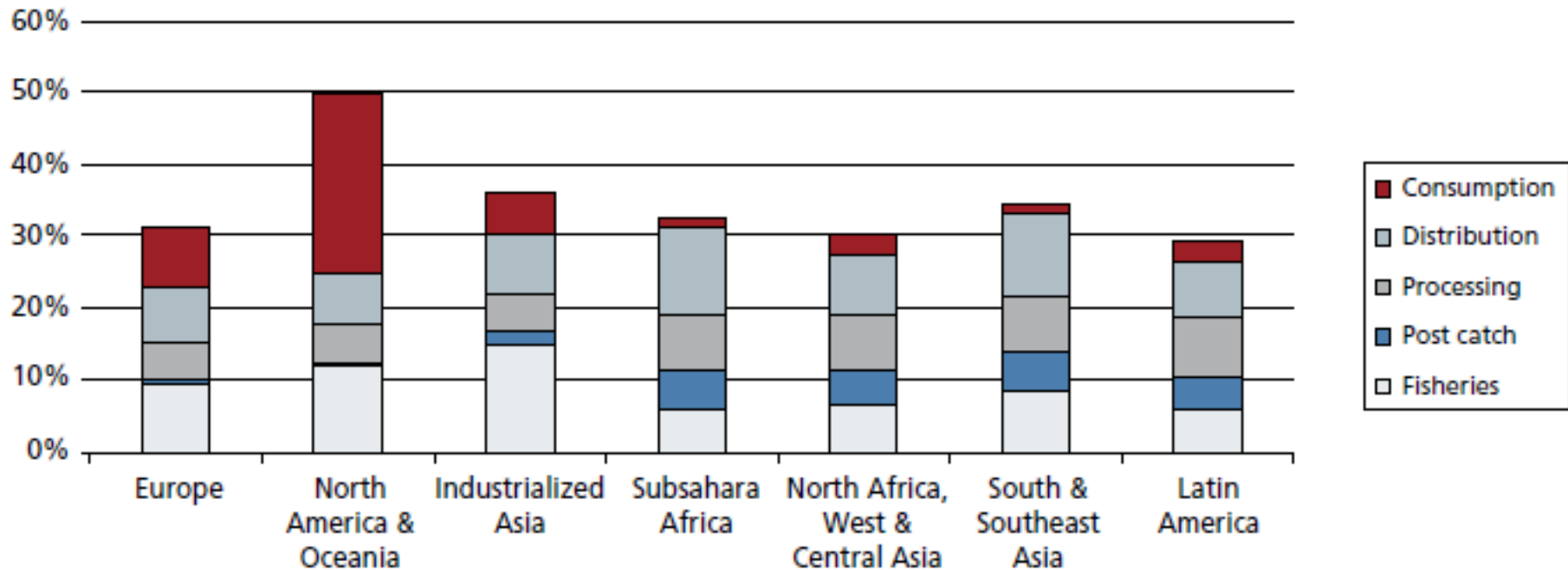
Figure 7. Part of the initial production lost or wasted for meat products at different stages in the FSC in different regions



1. Extent of food losses and waste - FISH & SEAFOOD

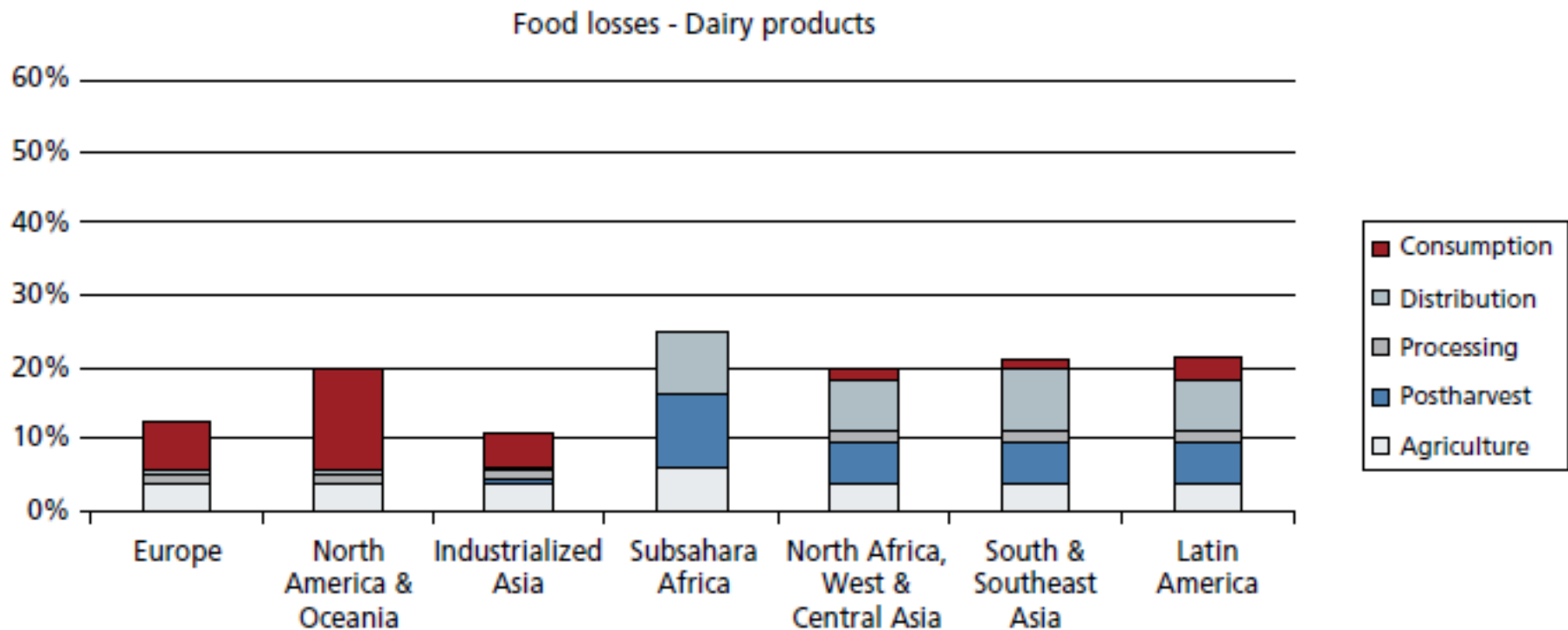
Figure 8. Part of the initial catchings (fish and seafood harvested) discarded, lost and wasted in different regions and at different stages in the FSC

Food losses - Fish & Seafood



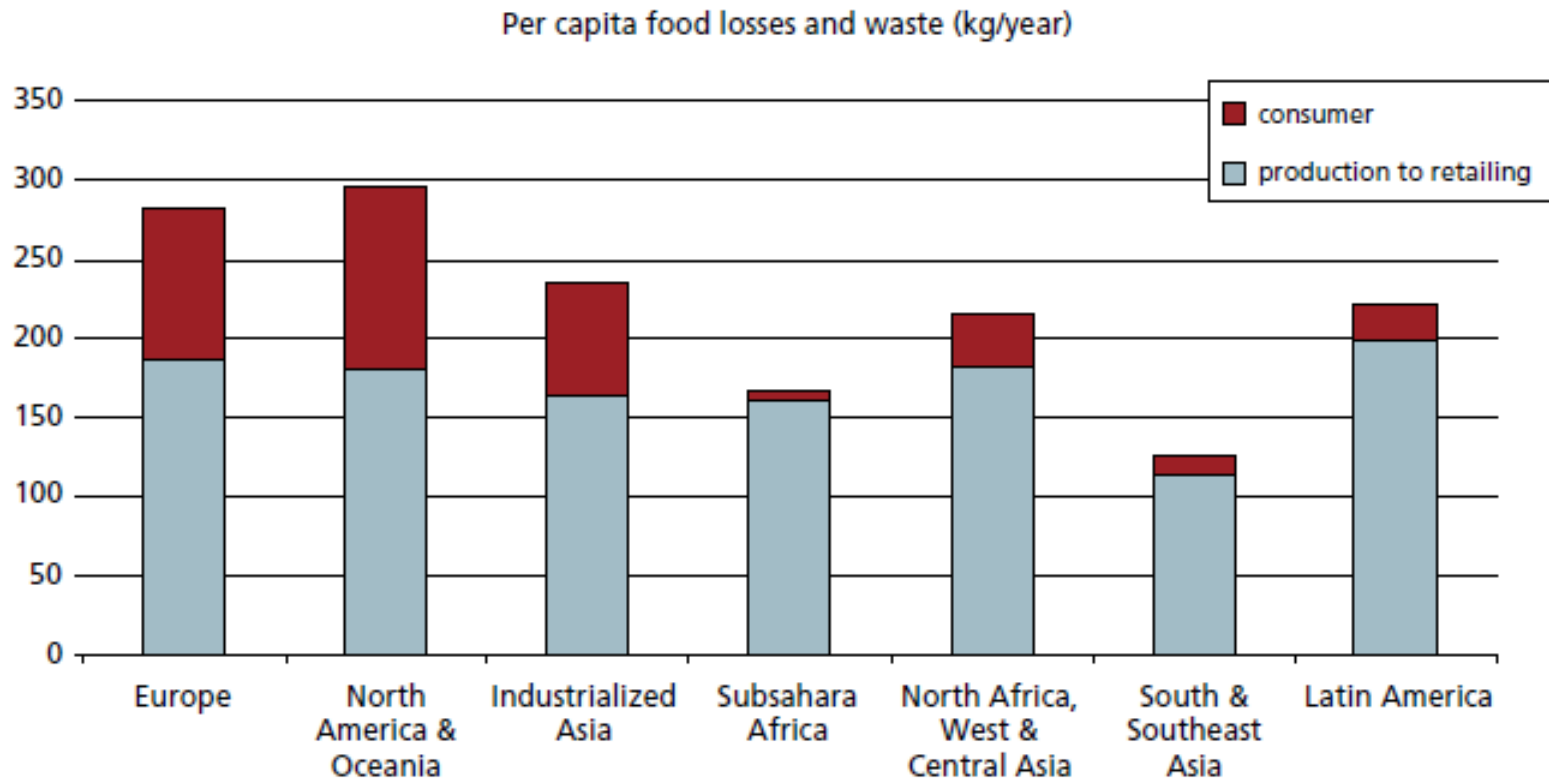
1. Extent of food losses and waste - DAIRY PRODUCTS

Figure 9. Part of the initial milk and dairy production lost or wasted for each region at different stages in the FSC



1. Extent of food losses and waste - PER CAPITA

Figure 2. Per capita food losses and waste, at consumption and pre-consumptions stages, in different regions



Food wasted at consumer level is minimal in developing countries.

2. Causes and Prevention of food losses and waste

In industrialized countries food gets lost when production exceeds demand.



Prevention: Communication and cooperation between farmers.

2. Causes and Prevention of food losses and waste

In developing countries and food may be lost due to production problems.



In developing countries and, sometimes, developed countries, food may be lost due to premature harvesting.

Prevention: *Organizing small farmers and diversifying and upscaling their production and marketing.*

2. Causes and Prevention of food losses and waste

High 'appearance quality standards' from supermarkets for fresh products lead to food waste.



Prevention: Consumer surveys by supermarkets.

Prevention: Sales closer to consumers.

2. Causes and Prevention of food losses and waste

Poor storage facilities and lack of infrastructure cause postharvest food losses in developing countries.



Prevention: investment in infrastructure and transportation.

2. Causes and Prevention of food losses and waste

Unsafe food is not fit for human consumption and therefore is wasted.



***Prevention:** develop knowledge and capacity of food chain operators to apply safe food handling practices.*

2. Causes and Prevention of food losses and waste

'Disposing is cheaper than using or re-using' attitude in industrialized countries leads to food waste.



Prevention: develop markets for 'sub-standard' products.

2. Causes and Prevention of food losses and waste



Lack of processing facilities causes high food losses in developing countries.



Prevention: improve investment climate for agro-industry

Prevention: develop contract farming linkages between processors and farmer

2. Causes and Prevention of food losses and waste

Large quantities on display and a wide range of products/ brands in supply lead to food waste in industrialized countries.

Inadequate market systems cause high food losses in developing countries.



Prevention: Marketing cooperatives and improved market facilities.

2. Causes and Prevention of food losses and waste

Abundance and consumer attitudes lead to high food waste in industrialized countries.



Prevention: Public awareness.

3. FAO food loss reduction strategy and programme

Taking into account:

- Social and cultural suitability
- Value chain approach
- Feasibility and profitability
- Policy and strategy
- Awareness creation and information dissemination
- Sustainable production and consumption



3. FAO food loss reduction strategy and programme

The technical elements:

- Infrastructure and technology
- Agro-industries development
- Food handling, packing and logistics
- Innovative financing mechanisms



3. FAO food loss reduction strategy and programme

Partnerships:



3. FAO food loss reduction strategy and programme

Global Initiative on Food Loss and Waste Reduction

- the effect of food waste and losses on food prices
- quantifying the causes and analysing the solutions to reduce losses, - a regional approach
- safety and quality management issues as they affect food losses

3. FAO food loss reduction strategy and programme

Raising awareness on global food losses and food waste

- media campaign
- regional 'Save Food' congresses

3. FAO food loss reduction strategy and programme

Strategies and priorities for reducing food losses all along value chains

- national and regional food loss reduction strategies
- institutional capacity development
- food loss reduction (investment) programmes

3. FAO food loss reduction strategy and programme

Practices and methodologies to reduce food losses

- agricultural production (crops and animal products)
- dry and cold storage
- food packaging solutions



http://www.fao.org/fileadmin/user_upload/ags/publications/GFL_web.pdf

Study conducted for the
International Congress

SAVE FOOD!

at Interpack2011
Düsseldorf, Germany



THANK YOU



GLOBAL
FOOD
LOSSES
AND
FOOD
WASTE



EXTENT,
CAUSES AND
PREVENTION

